

D I N N E R

Starters

OYSTERS ON THE HALF SHELL
2.50 each

BEET CARPACCIO
radishes, fresh chevre,
sherry vinaigrette 10.75

FENNEL SOUP
cara cara orange, pickled
dungeness crab legs 12.50

LIGHTLY SMOKED TASMANIAN
OCEAN TROUT "Mi Cuit"
potato rösti, organic chicken egg,
pancetta vinaigrette 14.25

GRILLED OCTOPUS
edamame, black garlic,
soy air 13.50

FOIE GRAS TERRINE
green papaya,
kumquats, basil 18.25

HAND-PICKED
DUNGENESS CRAB
green apple water, jalapeno,
cilantro 15.00

CAULIFLOWER SOUP
smoked nantucket bay scallops,
pickled ramps, asian pears 12.50

BRADLEY'S CAESAR SALAD
whole leaf romaine,
parmesan croutons 9.75

GRILLED MONTEREY SARDINES
fennel, meyer lemon,
chermoula 9.50

DUNGENESS CRAB CAKES
saffron aioli 14.95

ONE MARKET
RESTAURANT

Chef/Partner Mark Dommen

*An 18% taxable gratuity will be added to
all groups of seven or more.*

One Market Street
San Francisco, California
www.onemarket.com
Reservations 415.777.5577
Private Parties 415.777.2233

Main Courses

ONO "SOUS VIDE"
endive, grapes, foie gras, pine nuts 25.00

DUNGENESS CRAB CIOPPINO
petrale sole, calamari, fennel, potato, daikon radish 24.00

PAN-SEARED DAY BOAT SCALLOPS
sweet breads, matsutake mushrooms, sunchokes 28.50

HOUSE MADE CAVATELLI & DUNGENESS CRAB
artichoke, basil, meyer lemon 12.50/23.00

BACON-WRAPPED PORK TENDERLOIN
dandelion "persillade", salsify, natural jus 26.75

FIVE SPICE ROASTED FALL SQUASH SKEWER
broccoli rabe, dry fruit vinaigrette, pumpkin seed oil 18.50

BRAISED SONOMA LAMB SHANK
green lentils, spring garlic, lemon confit, curly mustard 25.00

OLIVE OIL POACHED BLACK COD & DUNGENESS CRAB
leeks, chamomile, marcona almonds 31.00

ROASTED LIBERTY FARMS DUCK BREAST
duck leg confit, saffron, anson mills polenta,
cocoa reduction 29.50

SPIT ROASTED MARY'S CHICKEN FOR TWO
any two Farmer's Market sides (please allow 55 minutes) 45.00

CHEF'S TASTING MENU
Six special courses selected nightly by Chef Mark Dommen
79.00 PER PERSON FOR THE TABLE
WINE PAIRING 37.00

Simply Wood Grilled

A LA CARTE MAIN COURSES

MAHI MAHI
salsa verde 22.50

12OZ ALL NATURAL ANGUS NEW YORK STEAK
red wine butter, béarnaise relish 29.75

AHI TUNA
escabeche of beech mushrooms 24.50

Farmer's Market Sides

6.75 EACH

ROASTED BRUSSELS SPROUTS
applewood smoked bacon

BUTTERY MASHED POTATOES

SAUTÉED SPINACH
garlic chips

ANSON MILLS WHITE CORN GRITS
jalapeno cheese

SAUTÉED BABY BEETS
beet tops, ramps

ROASTED BABY CARROTS

CHICK PEA FRIES
harissa aioli

BIG FRIES